

THE GLEICHEN CALL

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GLEICHEN, ALBERTA, WEDNESDAY DECEMBER 13, 1939

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JUNIOR U. F. A. CHANGE DATE OF REGULAR MEETING

The annual meeting of the Junior U. F. A. was held at the home of Mrs. Oliver on December 8th with fifteen members and two guests in attendance. The call was answered by "The" call bell Star. After the usual business of the meeting the election of officers took place. The following were elected:

President—John Hall.

Vice-President—Donald McArthur.

Secretary—Betty Umbricht.

Directors: Jessie Burne, Bob Burne, Ryland Oliver, George Burne and Clifford Towers.

Supervisors: Mrs. Oliver and Mrs. Hall.

The date of the meetings was changed to Thursday nights so that it would coincide with dance parties, etc.

After the meeting a very nice lunch was served by the hostess and was thoroughly enjoyed by all.

The next meeting will be held on January 4th at the home of Mrs. W. Burne.

THE WEEK IN EDMONTON

(By Dan E. Campbell)

A total of ten Metis colonies have been established in the province to date, it was stated by Hon. Dr. W. W. Cross, Justice Minister, yesterday. In addition to the established, the colonies are preserved for Metis, and no white person may hunt, trap, kill, or take any game or fur animal thereon. They are located at Fish Lake, Can. Lake, Big River, Big Pine, Little Lake, Touchwood Lake, Goodfish Lake, East Prairie Uteka and the Elizabeth settle- ment area.

Farmers of the province were urged to give careful consideration to maintenance and improvement in swine supply, by Dr. W. W. Cross, who spoke yesterday of agriculture, which was demonstrating on British plains that purchase of hams and bacon would be a good investment. Setting up a swine house in the province anticipated such a body in the domain, he added, and the provincial corporation and distribution scheme would help farmers provide and maintain supply. British totals were nearly 4,500,000 lbs. of Wilshire sides, weekly, and this may be raised to 6,000,000 lbs. "When the war is over, Canadian bacon should occupy a prominent position in the British bacon trade," said Mr. Sweeney. "If this opportunity of establishing a swine industry is taken, there would be a serious market for bacon. Alberta marketed 746,423 swine in the first 47 weeks of this year, a marked increase over the previous figures.

Registration of skilled and semi-skilled workers under the tabulation scheme for speeding Canada's war time effort on the home front is progressing well, according to officials in Edmonton. Early in the week a total of 900 names had been registered, including ship-builders, machine gun workers, and retired officers and semi-skilled ability. Several new Canadians have learned their trade in what are now enemy countries are anxious to serve Canada, it was added and have offered their services.

Friends of the 49th have come across in good style with contributions for the band instrument fund which was originally it was indicated, The fund is now completed and instruments are assured. There was danger that Edmonton's own regiment might have to go overseas with no band, but the band so hampered—until civic minded persons started the proverbial band on its rounds—with good results.

U. F. W. A. ELECT OFFICERS AT LAST MEETING

Mrs. Burne was hostess to the ladies of the U. F. W. A. last Thursday afternoon when 16 members and songs were Jingle Bells and Silent Night were present. Opening

News Items of Local Interest

Rev. Mr. Lang has accepted the Rectorship of the Anglican Church at Okotoks and expects to leave Stratmore about January 1st. Their service here has been rendered by Rev. Mr. Lang, his last prior to his departure. Mr. Lang will be succeeded by the Rev. L. Pearson, B.A., of the Rimby Mission.

The Socil Credit Group of Arrowwood had a trolley supper Sunday evening at which over one hundred sat down. A short program followed consisting of short speeches and singing. Mr. J. M. Schultz a member of the group who is leader of the district was given a presentation.

Saturday evening Miss P. Yate entertained to a show in honor of Miss K. Beach. The guests were entertained with a variety of contests.

During the evening Miss Beach was presented with a silver muffin dish on behalf of the assembled guests. Later a delightful dance was served.

The card party and dance held at Living Stone's hall proved to be a very enjoyable affair. Games were played until 11:30. The following were the prize winners: Mrs. A. McLeay, ladies first; Mr. J. Cunningham, general; Mr. J. A. McArthur, general; Mr. J. Stuart, competition. The result of dancing and all seemed to enjoy themselves.

Members of the Athletic club had a bee at the rink, getting the place in shape for winter. The floor of the players box has been lowered a couple of feet with the idea of putting the floor over so that the skaters will not be exposed to chilling winds. The ground was dragged and made ready for ice making when the winter becomes enough. Mayor McArthur demonstrated that he knew how to drive horses in this leveling off process.

Anyone interested in scarce beautiful ladies clothed in dresses made from skin and milk should be covered with stockings made from coal, air and water; and plastic bodies made from plastic derived from the earth, wood and stone, may others who have been interested in this may do so by calling at The Call Office. We have just received from the local line elevators a copy of the National Geographic magazine containing an article dealing with the latest discoveries of science. The Line Elevator Companies through the North-West Grain Dealers' Association are advertising the vision of the National Research Night. Read call be answered by Xmas night.

The minutes were read and much correspondence dealt with. The membership of the organization for cancer control was solicited and all members being agreeable, was sent. A motion was made that the bills presented at one of the Xmas tree programs in regards to the Red Cross work it was decided to organize by the first of the year. The audience was asked to be present and to be very satisfied. The president thanked the members for the successful year. A letter was sent Mrs. C. C. Hutchison expressing regret that she was not the best of health. A letter of thanks was received from Mr. C. Roush.

The ladies quitted all day and made another quilt for one of the members. The meeting appointed Miss Goodwin as delegate to the convention with Mrs. Floyd Simmons as alternate.

The election of officers resulted as follows:

Mrs. L. Wilson, president.
Mrs. Walker, vice-president.
Mrs. McLean, secy-treas.
Directors: Mrs. Blaney, Mrs. O. Calkins, Mrs. F. Sammons, Mrs. McArthur, Mrs. J. Wilson.

After the election the annual Xmas basket was drawn all the gifts were distributed and nice following which the hostess served a grand and delicious lunch.

The next meeting will be held on January 18 at the home of Mrs. J. McArthur.

Council. In this laboratory scientists would seek to find new industrial uses for wheat in order to expand the markets for the grain. They are also investigating methods of getting a better price for the flour. After observing the progress made in finding new uses for soy beans, corn and other products of the land, the members of the group are to be early action in setting up a wheat research laboratory in the west.

The youth training club is now holding their work out in the vacant school building. The two buildings, which adjoined one another, have been taken out and the place made into one large room. The members are to do their work as it is interesting to eat a workout. For real activity much is to be done. There is a number of sports and games the club are to play. The result is being shown in the boy's by their becoming stronger and doing things they were never able to do before. Mr. Nelson, the instructor, has as much enthusiasm for his work as his youthful charges and enjoys it just as much.

**THE WORLD OF
WHEAT**

BY M. G. L. STURGEON
Director, Research Department
Sears' Grain Company, Limited

After several years of heart-breaking thought, the last year good wheat again came in over the eastern part of our prairies, and so many farmers are now enjoying increased incomes from the generous crop.

The history of the west tells us, however, that sooner or later one or more great calamities will strike.

One of the first ministers of agriculture in China—the Marshal Hsu—over 2000 years ago, advised Chinese farmers located in the semi-arid regions to plant wheat in the fall and some money, some seed and feed in the good years, to help them tide over the dry years, to help them when it would be a great calamity.

The late Mr. J. G. Taggart, minister of agriculture for Saskatchewan recently, in almost the same words, gave the same advice to our prairie farmers.

After the severest difficulties imposed upon our farmers by the great grain years, the good agricultural advice came in, of course, to be taken by all, but those farmers who can manage this year will put a little money and seed and feed now, and will have a valuable harvest.

"How busy" would help them to keep afloat when the bad years once again come around.

UNITED CHURCH

Rev. J. N. Wilkinson, minister, and Mrs. Wilkinson, church leader.

Miss Mairielle Bush, president.

7:30 a.m. Church school.

7:30 p.m. Divine worship.

Subject: "The foolishness of Preaching."

Who said that? About whom was he foolish? Is it true? Some oft-asked questions are answered.

For the benefit of the Bible tells us that the preaching of the Cross is foolishness only to those who are

perishing.

**THE RUM
ISSUE**

BY FRED JONES
This Column Given to News of the Canadian Legion.

Stand To!

The "red patch soldiers" in Calgary have been asking for feed and lodgings until such time as the country can use their services. This request is not out of place and these soldiers are surely entitled to three squares and a flop from someone. Most of them drifted into the city

from far distant points and, therefore it took a number of days to get out of Calgary to ask for subsistence. Their claim appears to be a federal responsibility and that government should recognize it's obligation at once. Red patch soldiers are those who have volunteered and have been accepted for service when called.

The new war may have come just in time to save Canada and the United States from destruction. Both nations have been living in peace for so long that they have been lulled into a sense of false security. While they have been at peace, Canada has always been a frontier nation. We have been boming from within until everything was ready to collapse about our ears. In the past ten years both countries have been exposed to both Nazi and Communist propaganda. We have known what Nazism is for some time but many people were willing to give Russia a chance to see what she could do in the way of establishing a new order. Mr. Hitler's sudden provoked attack on Finland any idea that he would put in socialism has been dispelled and that civilization now stands for survival of the fittest. Two ruthless germs, Canada has taken steps to curb subversive organizations and the Dies Committee of the United States investigating American activities has uncovered many subversive organizations. The American government will get going in high one of these days as our country doesn't waste time once they get started. From now on any organization that stands for anything in these countries are not good enough to live in will find out that the best thing they can do is keep quiet or get out.

A week or so ago some of the town's flaming youth went hunting down the east highway but when they found out that it would be difficult to get away, they turned to travelling cases or trunks for a luggage in which they struggled back home.

The Canadian government seems to be off the old soldier like a dirty shirt but we will bet that Finland will be the first to gain a division of their army. They were always fit no matter where they were. At sixteen, she has a university degree or had their hair permanent waved or not. The only trouble would be getting them transported over there.

The new recruit was sitting on the steps outside his smoky cigarette when no one was around, so the colonel stopped. "You are a new recruit?" said the colonel. "Yes sir," replied the rookie. "Don't you know that you should salute an officer?" "Yes sir." "Well, why didn't you salute me?" "The sergeant said never to salute if you had a cigarette in your mouth."

The Xmas championship, came west for the first time since 1935, when the Winnipeg Blue Bombers took the Ottawa Rough Riders, at Ottawa, to the tune of eight points to seven. The odd point was made in the last minute of play and was a thrilling climax to a hard fought game.

We mentioned in this column last week that Doug Young was starting the season well with the Canadians, and right after that he scored the first goal in a game his team won from the Maple Leafs.

The local hockey outlook is poor in view of the prevailing weather, making ice out of the question and it looks more like time to set out cabbage plants.

Help your neighboring turkey raise out this year by hanging up the extra bird for later on. The turkeys are generally raised by the women on the farm to get a little extra pocket money, and as they cannot be sold in this season the time is going to be long until you have two pants to every suit and money in every pocket you can have turkey in every dinner pall and enjoy the finest eating there is besides helping the ladies buy the odd Xmas gift.

Lights out

H. L. PHILLIPS

AT GLEICHEN

FOR TRAVEL SERVICE

Mr. Phillips, Canadian Pacific Agent, at Gleichen, is experienced in travel matters, and will gladly arrange every detail of your trip whether it be to the next town or across the continent.

DO YOU KNOW

Worth while savings in winter rail fares to Pacific Coast, Eastern Canada and Central United States are available

Empress Hotel at Victoria gives special rates to Winter Visitors.

Canadian Pacific maintains double daily transcontinental service, with up-to-date ~~air-conditioned~~ equipment.

Good meals enhance the pleasure of travel, and prices in diners are reasonable.

Weak-end tickets at greatly reduced fares are available from noon Friday to noon Sunday, with return to and including Monday.

You can prepay a ticket to any point at no extra cost.

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CANADIAN PACIFIC
WORLD'S GREATEST TRAVEL SYSTEM

*Have you ever tasted
DRIED OR
PICKLED
FISH*



If you haven't . . .
you are missing something

● Your favorite dealer can get you a variety of Dried or Pickled Canadian Fish, the flavor of which is as tasty and as perfect as though you had caught them yourself and promptly popped them into the pan.

They can be served in various appetizing ways: Dried Fish such as Cod, Haddock, Hake, Cusk and Pollock, and Pickled Fish such as Herring, Mackerel and Alewives can be brought to your table as new dishes . . . that the family will like.

Serve Canadian Fish more often. Make "Any Day A Fish Day". Your dealer can surely Dried or Pickled Fish for you no matter how far you live from open water . . . with every bit of its goodness retained for you. And, by the way . . . you'll find it pleasingly economical.

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Please send me your free 52-page Booklet "100
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and economical Fish Recipes.

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ANY DAY A FISH DAY

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The PERFECT Chewing Tobacco

Population And Perspective

The present trend in the direction of declining populations in many countries of the world, and particularly in the civilized democracies has been the subject recently of a note of alarm on the part of a good many authorities.

The alarmist, among other things, have pointed out that in this trend there is a danger of the more civilized nations being ultimately overwhelmed and subjugated by nations who are more interested in the propagation of culture, who consider it more important to have on hand a large supply of fighting men than a smaller number of people devoted to arts of peace and commerce.

Whether or not the views of these experts are destined to be realized sooner or later is a matter of interesting speculation and, if so, with the democracies from this cause is likely to be precipitated.

The direful forebodings of these prophets of woe are probably based on the assumption that numbers mean everything and quality means little or nothing. They do not take into account the possibility that a comparatively small number of highly scientific and well-trained fighting people with the initiative that is the invincible instrument of freedom can, in war, in physical combat, a numerical greater force which has been subjected to tyrannical rule, which has been given no opportunity for self-expression and which knows not enlightenment.

Now, however, the need of the world to turn its thoughts into serious consideration of the greater effectiveness of highly developed weapons of defense in the hands of those nurtured under the benefice of a democratic regime compared with the machinery of offensive warfare wielded by groups who have been regimented under the heels of oppressors and who have been taught blind obedience to the orders of the "all-high."

Some Good Things

Whatever may be the outcome of this trend towards depopulation in the more enlightened and cultured nations of the world, with a concurrent rise in population in others where the populace is more ignorant and has had less opportunity, it is interesting to note that there are some good things in store, eventually, for those democracies with dwindling populations, if Josiah Cox Russell, Assistant Professor of History at the University of California is correct in his assumption.

Based on his conclusions in Humanistic studies dating back as far as A.D. 20,000, Dr. Russell reasons that if population continued to decline we may ultimately expect, among other things, stagnation of government, a tendency among the reduced populations to lose the success and prosperity motifs and to admire simple virtues.

Whatever may be thought of the merits or demerits of a Dr. Russell's forecast, it is clear that, assuming and accepting his theory, there can be no doubt that a return to some of the simple virtues and to a reduction of government would be welcomed by very many who, to-day, believe that we are over-governed and that the complexity of present day life is not necessarily conducive to the highest physical and moral health or even the maximum of personal happiness.

There are those who believe that the simpler life led by our forebears was productive of greater moral fibre and more happiness than are to be found among the great rank and file of the people of to-day. There are others, of course, who espouse the opposite viewpoint, but the premise, on either side, is open to debate.

Also Debatable

It may be a debatable question, too, whether or not Prof. Russell is correct in his opinion that a dwindling population will necessarily mean simple virtues and less of the prosperity motif, simply because it has done so in the past. Conditions have changed since the days of medieval days, and with changed conditions incentives have changed, that the result of a declining population in this day of development of scientific achievement, may be entirely different to that anticipated by the savant.

One result of declining population which Prof. Russell foresees is war, and it is not to be expected that the majority of the people inhabiting the democratic countries and this is his belief that "less belligerent and probably more human" would be expected.

Before these beneficial objectives are to be achieved, however, there is to be a transitional period, according to the learned professor, when life will not be too good for the average man, as produced by a fall of population and consequent depression are apt to bring a very large amount of government interference as a remedy for its ills.

Whether or not this "large amount of government interference" during the transitional period is to give way ultimately to his predicted simplification of government as a result of reduced birth rates, the cost of so many government or because so much government is going to jeopardize the liberties of the people, Prof. Russell does not reveal.

That also, however, is an interesting topic for cogitation and speculation.

A Queer Custom

A castle is kept at Mersburg, castle near Lake Constance, as a reminder of a grave injustice. Many years ago, a servant was executed for the theft of a valuable ring belonging to the Bishop Thilo of Trotha. The ring actually had been stolen by a raven. When one bird died, another was placed in its stead immediately.

Thrattività Note

When John Compton, 57-year-old Vancouver shipbuilder, made reservations to fly to Montreal, Trans-Canada Air Lines officials said he was the oldest person ever to make the flight. When he settled in Vancouver, there were no trans-continental railroads and it took him months to reach the coast from the east. This time, he was in a hurry.

English coins first were dated during the reign of Edward VI.

Fish Railways Lines
A decree provides for incorporation of Polish railway lines into the Polish rail system. The decree further authorizes the reign's minister of communication to assume control of all lines in conquered Polish territory hitherto operated independently of the Polish state.

Job For Soldiers

Soldiers are going to have to wash such articles as towels, socks, shirts, towels and underwear, pay for having them washed. Articles that may be washed at public expense are "overalls," service trousers and service shirts and certain articles of bedding.

Japan does not decorate its soldiers for bravery in action.

The puffin, a bird of the far north, died under water.

With Colors Flying

The Rawalpindi Has Place Among Great Britain's Immortal Ships

Saying that the account given by the 11th Hussars is subject to correction, the British Admiralty adds: "It is, however, sufficient to record that the Rawalpindi made a most gallant fight against overwhelming odds and that she was the last colors flying."

That is the official opinion. The words may seem too cold, cautious and colorless to describe an action that adds new glory to the British Navy. But the words are in modern lines with the immortal Revenge and that assures her a place for all time in the glorious history of His Majesty's Navy. They represent, however, the official opinion of the Admiralty, which is based on the account given by tradition to explain gallantry and to note it almost as a matter of routine. When the heads of the silent service say a fight was "most gallant," it is not worth all the superlatives we could be given.

We may, however, recall the facts. The Rawalpindi was a passenger vessel, armed for service as a cruiser, but was not coping with the men of war. She was manned by merchant seamen, volunteers, reservists and pensioners. Her duty was to protect dangerous waters in search of cargo. She was not built for war, but in stormy seas in calm she was at her task, with the knowledge that German's pocket battleships were at sea and that one of them, the Deutschland, was in the North Atlantic. To-night by the Deutschland was to be sunk, as the captain and the crew knew.

The day came when the pocket battleship, one of the most powerful fighting ships afloat, came in sight. Captain Kennedy looked at her through his glasses. "It's the Deutschland all right," he said. He had no time to try to make another encounter, went up on the other side. There was no escape. To strike his colors would have meant that the enemy would have had a hold on him, a complete raider. It would too, have been contrary to the tradition of the British navy. He did not think of it. The enemy fired, emptying his mighty broadside, emptying his mighty broadside, emptying his mighty broadside. The captain replied with his puny broadside. His bridge was carried away, his electric light system was smashed, his ammunition supply was gone, and of course, he was a total loss. But by force on both sides, their ship abate, they fought till every gun was put out of action. Then when their ship was down, they were powerless to hold on to the board. And then the Rawalpindi went down, with her colors flying." That is the story.

The great story, one of the greatest stories in naval history, in a tale of gallantry. It is one to which no word of ours can do justice. In other days a Tennyson or a Kipling might have made a better story, and in days of more innocent words, might it not go down as a "most gallant fight against overwhelming odds?" And the Rawalpindi will have gone down with "colors flying."

Plenty of Banknotes

Canada Has More In Circulation Than Ever Before

Money is plentiful in Canada today and possibly never before has there been so many banknotes in the pockets of the people. In office till and safes and in the vaults of banks.

The monthly summary of the Bank of Canada placed the daily average active note circulation of the Bank of Canada at \$261,000,000 for October.

The average has jumped \$44,000,000 since August when it was \$207,000,000, and in October a year ago it was \$220,000,000. The average note is \$35,000,000. These figures do not include banknotes in possession of the chartered banks.

Financial experts at Ottawa emphasize that this increase does not indicate inflation.

The reason is that the wheat crop brought large amounts of money into circulation. It was explained, and payment to troops on active service could be put into circulation and into the hands of the public. Slight increase in commodity prices also assisted in producing the upswing.

The Bank of Canada figures do not include United States currency in circulation in Canada and with the Canadian dollar at a discount, U.S. dollars normally in Canada have returned to the border and Canadian banknotes have taken their place.

This is another factor entering into the increase.

Of the \$251,000,000 in circulation in October, \$160,000,000 was Bank of Canada notes and the balance consists of the chartered banks.

The increase in note circulation was largely responsible for the steady increase in the total liabilities and assets of the Bank of Canada since Canada entered the war.

Rhodes Scholars

Usual Appointments Will Be Made

Under special wartime regulations, 10 Canadian Rhodes scholars will be selected in January, 1940. It was announced by D. R. McInerney, general secretary for Canada of the Rhodes Scholarship Trust.

Selection of Rhodes scholars was temporarily suspended last September because of the war, but it has now been decided that the usual appointments will be made to two each in Ontario and two each in each of Alberta, British Columbia, Manitoba, New Brunswick, Nova Scotia and Saskatchewan.

Examinations in special subjects, which are to be given in schools, will be suspended until after the war. Scholars elected may go to Oxford during the war but will be granted special permission.

Medical students and researchers are among those most likely to be given permission.

Selected RECIPES

MARBLE CUP CAKES

2 cups sifted Swans Down Cake Flour
2 cups sifted Calumet Baking Powder
1/2 teaspoon salt
1/2 cup butter or other shortening
2 eggs, unbeaten
1/2 cup milk
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup raisins
1/2 tablespoon molasses

Sift flour once, measure, add baking powder, salt and butter and sift again three times. Cream butter thoroughly, add sugar gradually, and cream together until smooth. Add eggs, one at a time, beating thoroughly after each addition until smooth. Divide batter into four equal parts. Add milk, a cup at a time, beating after each addition until smooth. Divide batter into four equal parts. Add raisins and molasses, mix well. Add flour alternately with milk, a cup at a time, beating after each addition until smooth. Make four dozen marble cake.

Sift flour once, measure, add baking powder, salt and butter and sift again three times. Cream butter thoroughly, add sugar gradually, and cream together until smooth. Add eggs, one at a time, beating thoroughly after each addition until smooth. Divide batter into four equal parts. Add raisins and molasses, mix well. Add flour alternately with milk, a cup at a time, beating after each addition until smooth. Make four dozen marble cake.

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MR. CAFFEINE-NERVES finds he's vulnerable



Fruits Of Democracy

All The Dominions And Colonies At One With Britain

A new Imperialism has been created in the British Empire that last few months "which has broken down every single bond denoting force or subservience which bound the Dominions to this country," Mali Colm MacDonald told the British House of Commons.

The Dominions are free to do exactly what they like in domestic affairs and international relations, the Colonial Secretary said as he wound up his speech.

The Dominions even had the right to decide for themselves whether to participate when Britain became involved in war, but when the test came they lined up with Britain.

The Dominions are entitled to the same measure of freedom. But at the outbreak of war unsolicited messages of loyalty and support pour in from every colony, protectorate and mandated territory under British administration.

No such messages were received by Germany from Vienna or Prague. He outlined the political philosophy of the British Empire in this fashion:

"Recognition of the right of every people to live their own lives according to their particular needs, their particular traditions and their particular sense—such as they may not interfere with that right of other people."

"The greatest free association of nations that ever existed," he said, "gives it political strength greater than Germany's political strength and because of that freedom gave 'spiritual strength which they do not know and which is invaluable.'

Ancient Trade

Believe Irish Metal Works To Be 3,000 Years Old

Recent archaeological discoveries have led Old Dr. Davies of the department of ancient history and archaeology at Queen's University, Belfast, to believe Irishmen carried on a brisk metal trade 3,000 years ago.

At Island McHugh, County Fermanagh, Mr. Davies found traces of skillful metal work of a type which has been traced to many distant parts of Europe. He believes well-developed export trade had its beginning in the Island McHugh workshops.

The Island is in the middle of a lake on the estate of the Duke of Abercorn, Governor-General of Northern Ireland.

Norway has a greater coastline than the United States. The little country has half the world's perimeter, or a total of 12,000 miles of coast line.



HERE'S HOW! For your copy of "Who's Who in the Bee Hive" send 25 cents with a \$2.50 Bee Hive Syrup label or two \$1.00 Bee Hive Syrup labels and \$2.50. Durban Starch labels and \$2.50 are required to obtain a copy. Send your name and address.

Artist Was Malicious

Used Faces Of People He Disliked

No artist, man or woman, whose retirement from the post of housekeeper at Windsor Castle has just been announced, will live long in the memories of those whom she served, and of those whom she ruled, at least she will not be able to claim the claim to immortality of one of her predecessors in the office, conferred on her in spite it must be said, by no less a person than Verro.

Verro was a painter of a quarrelsome disposition who took a curious pleasure in working off his feuds with his subjects. Thus at Chatsworth, where he was housekeeper, he introduced the faces of Mars and Venus to the story of Mars and Venus, he introduced the faces of a deer (as Bacchus, beheading a barrel) and of a bishop into the painting.

In his public interest, therefore, and in order that retailers might be reminded that they must not expose people to the public gaze, Verro, in his capacity as a maliciously, a poisonously produced wood-alcohol, investigations made subsequently by the R.C.M. Police resulted a hardware firm at St. Eustache was in the habit of selling methyl alcohol in unlabeled skull and crossbones in this proportion.

This prosecution followed upon the death at Bowes Piquet, P.Q., of two transients who suffered fatal injuries made subsequently by the R.C.M. Police resulted a hardware firm at St. Eustache was in the habit of selling methyl alcohol in unlabeled skull and crossbones in this proportion.

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Listed As Poison

Regulations For Sale Of Wood Alcohol Are Very Strict

Retailers of methyl alcohol, familiarly known as wood alcohol, are warned by a recent police court pronouncement of the Department of National Revenue that is enforcing strictly the regulations governing the sale of that commodity, especially that which requires that all bottles or containers in which it is sold must bear a label indicating skull and crossbones in this proportion.

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1) Free Press Prairie Farmer, 1 yr.	2.25	1) Open Road (Gard.), 1 yr.	2.00
1) Liberty Magazine, 1 yr.	2.25	1) Look Magazine, 1 yr.	2.25
1) National Home Monthly, 1 yr.	2.25	1) American Girl, 1 yr.	2.25
1) True Story, 1 yr.	2.25	1) Canadian Home Journal, 1 yr.	2.75
1) True Story, 1 yr.	2.75	1) McCall's Magazine, 1 yr.	2.50
1) Bob & Gun Digest, 1 yr.	2.25	1) Canadian Horticulture & Home, 1 yr.	2.25
1) Newsweek, 1 yr.	4.50	1) Bob & Gun, 1 yr.	2.25
1) Christian Herald, 1 yr.	2.25	1) Home Arts (Needlecraft), 1 yr.	2.40
1) Country Guide & Nor'West Farmer, 3 yrs.	2.25	1) Flower Grower, 1 yr.	2.25
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Miss Reta Haistead has been seriously ill for the past couple of weeks suffering from pneumonia.

Mr. and Mrs. Alex Buckley, Mr. and Mrs. J. W. Buckley and Mrs. J. W. Cooper of Olds, were visitors at the home of Mrs. J. C. Buckley and Mrs. A. N. McLeay.

Not since 1929 has so many cars and trucks been sold in the district. McCay was figuring on getting a Stevens straight eight but has been informed the model is not on the market yet.

A show was held at the home of Mr. F. P. Osterway last Wednesday afternoon in honor of Miss Kathleen Beach, a bride elect of this month. There were about thirty five guests present. The guest of honor was presented with an electric projector and a diamond ring. A meal was served by Mrs. H. H. Haskayne, Mrs. W. P. Evans and the hostess, Mrs. Lowney.

Alberta's youthful world wheat king—Lloyd Rigby, has been offered use of a modern Canadian testing laboratory to carry out tests to reveal the good milling qualities of wheat grown in the Gleichen area. Ogilvie Flour Mills have made the offer since publication of King Rigby's declaration that he would attempt to vindicate his district's wheat quality.

ST. ANDREW'S CHURCH

Service next Sunday, December 17. Morning service with Holy Communion at 9:30 o'clock. Please note the hour.

As this date is the nearest to Xmas day, there will be a special Xmas service and communion. It is hoped that as many as possible will attend.

Rev. Geo. W. Lang, B.A. (Incumbent.)

MAIL FOR SOLDIERS MUST BE FULLY PREPAID

T. W. Bates, local postmaster, advises that all mail for soldiers of the Canadian Active Service Force, who have already or may in the future proceed overseas, must be fully prepaid and addressed as follows:

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Full name of regiment or unit.

C.A.S.F.

Care of Base Post Office
Canada.

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Post for troops known to be in the United Kingdom or France, are subject to parcel post rates for these countries.

FROM THE FILES OF GLEICHEN CALL TWENTY YEARS AGO

Alderman F. C. McCay has gone to Winnipeg on business.

Wm. Walsh has disposed of his repair business to Roy Smith who has moved it to Bassano.

Wm. Walsh has closed the dining room of the Gleichen Hotel and is renovating the office, which he will open a grocery shop.

The Japs are evidently taking little stock in the League of Nations talk for they have decided to spend \$44,000,000 on a naval program.

The first school and school election held here in ten years took place last Thursday. A. V. Tudhope was elected by acclamation Out of a field of ten entries the following six were elected to council: H. D. McCay, J. C. Hyndman, J. C. Michie, W. F. Ferguson, F. K. McCay, and R. W. Brown. Trustees elected T. H. Beach and C. D. Dafe.

Fire this morning completely destroyed the Gleichen Library and Feed Stable, located on 3rd Street. The loss amounted to \$6,000 with very little insurance carried. Dr. Hoey lost his auto and surgical instruments. His loss is estimated at between \$800 and \$1,200. The men described as old citizens, I.P.T. horses were the stable and all but two were brought safely out. These two were tied with chains and with the horses pulling on them it was impossible to untie them.

The election of officers of the Agricultural Association resulted as follows: Pres. J. Dafey, J. Prowse, S. A. Hall, F. L. Mallory, T. Henderson; Directors: F. D. Daw, H. Scott, J. Young, T. H. Beach, W. H. Goodwin, J. C. Hyndman, G. W. Matthews, W. Walsh, N. W. McLean, J. A. MacArthur and F. K. McCay.

Mrs. W. Gordon, in visiting her sister Miss McLean.

GLEICHEN FLOUR MILL

We will exchange any of our mill products for No. 1 or No. 2 Nov. wheat on the basis of Board price and will issue participation certificates for the quantity of wheat you bring.

By dealing with the mill you get the double advantage of flour at low cost and any increase in price of wheat through participation certificates.

VALLEY OF THE GIANTS TIECOLOR

Featuring Wayne Morris and Claire Trevor

THURSDAY AT 8:30 P.M.
Saturday Matinee at 3 P.M.
2 SHOWS 7:30 and 9:15 P.M.

GLEICHEN COMMUNITY HALL

with oranges marmalade and pour the over them. Serve with whipped cream.

Apple chutney: 12 apples, 2 cups cider vinegar 1 cup raisins, 1 tablespoon salt, 1 teaspoon ground ginger 1 teaspoon ginger, 1 large onion, 4 stalks celery, 2 cups sugar, half teaspoon cinnamon, 1/2 cup lemon juice, ground cloves. Wash, quarter, core, but do not peel apples. Chop apples, onion, celery and raisins. Add vinegar and sugar. Boil until apples are tender then add cinnamon, lemon juice and cloves. Add other ingredients. Cook until very thick. Seal in sterilized jars.

APPLE RECEIPTS

In answer to the recurring query, Where can I find a new recipe? the following is from a carefully prepared list of methods for tasty ways of using apples:

Apple pie and strudel malade: Roll 12 tart apples in 1 quart of water until tender, strain through a jelly bag, add 1 lb. granulated sugar. While boiling add 12 slices candied apple. While boiling, apples are tender drain them, carefully on a perforated skimmer. Roll the syrup until it fills all the apples.

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WEEKEND

Going Dec. 22 to 2 p.m. Dec. 25
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